

PARADUXX

NAPA VALLEY

2017 PROPRIETARY NAPA VALLEY WHITE WINE

The only winery devoted to stylish Napa Valley blends, Paraduxx offers bold and expressive wines to satisfy the modern palate. Building on the tradition of artful blending, from time to time we craft wines spotlighting different styles and varietals. This limited-production bottling balances Viognier's floral aromatics and ripe fruit flavors with Chardonnay's tropical richness.

In the Vineyards

Winter rains were followed by a warm, dry spring in Napa Valley that led to a perfectly timed budbreak. With lovely weather throughout summer, all of our white varieties were harvested before a week-long heat event during the last week of August, resulting in Chardonnay and Viognier with excellent acids and enticing aromas. Because the early-season rains produced healthy canopies, our red grapes developed perfectly during the heat. After a timely cooldown that provided additional hangtime, our reds were harvested in September and early October, yielding bold and robust wines with beautifully polished tannins.

Sensory Profile

This wine begins with enticing aromas of bright grapefruit zest, lemon and lime leaves, and a touch of green pineapple that hints at what is to come. On the velvety palate, layers of ripe tropical fruit begin to unfurl, revealing lush flavors of mango, papaya and pineapple, all underscored by a rich, mouthfilling texture that carries this delicious wine to a long vibrant finish.

– Winemaker Don LaBorde

Composition

63% Viognier, 27% Chardonnay, 5% Roussanne, 5% Marsanne

Origin

Appellation: Napa Valley

Harvest Dates: August 25 – October 2

Aging

100% stainless steel

Production and Technical Data

Average Sugar at Harvest: 23° Brix

Alcohol: 14.1%

0.57 g/ml titratable acidity

pH: 3.38

